

RANGE COMPOSITION

N 700: a range of over 100 models for the professional caterer designed to guarantee the highest level of performance, reliability, energy saving, safety standards and ergonomic operation. These concepts are reflected in the total modularity of the range that ensures numerous configurations, either free-standing or bridged. N 700 demonstrates how advanced technology can satisfy the needs of the professional caterer.

The models detailed on this sheet are of 2 gas bratt pans with stainless steel or mild steel bottom.



N 700

GAS BRATT PANS - 60 LT ZANUSSI PROFESSIONAL

FUNCTIONAL AND CONSTRUCTION FEATURES

- ◆ Burners in chrome plated steel with optimized combustion, flame failure device and piezo ignition with electronic flame control.
- ◆ Working temperature (from 90°C to 290°C) controlled through a thermostat.
- ◆ All models have right-angled side edges to allow flush fitting between units, eliminating gaps and possible dirt traps.
- ◆ Well and double skinned lid/worktop in stainless steel. Front panels in stainless steel with Scotch Brite finish.
- ◆ Choice of well cooking surface in mild steel or stainless steel (8mm).
- ◆ Feet in stainless steel adjustable in height 50mm.
- ◆ All models have right-angled side edges to allow flush-fitting joins between units, eliminating gaps and possible dirt traps.
- ◆ Manual tilting mechanism to

facilitate the emptying of the Bratt Pan.

- ◆ IPX4 water protection.
- ◆ Ease of maintenance guaranteed by frontal access to all working components.
- ◆ Main connections can be via the rear or the base of the unit.

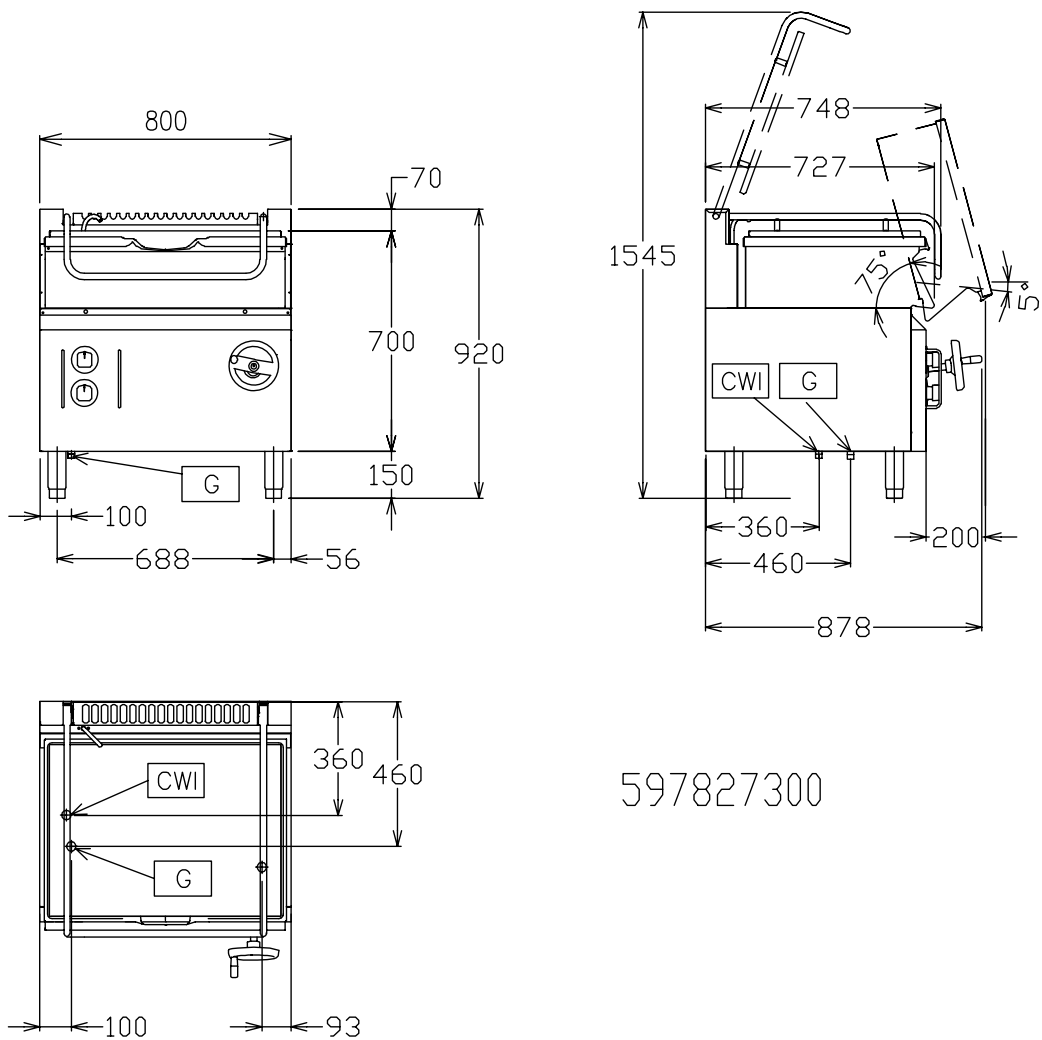
◆ All gas appliances are supplied for use with natural gas or LPG. Conversion jets supplied as standard.

TECHNICAL DATA		
CHARACTERISTICS	MODELS	
	KBRG801 178098	KBRG800 178099
Power supply	Gas	Gas
External dimensions - mm		
width	800	800
depth	700	700
height	850	850
height adjustment	50	50
Usable well dimensions - mm		
width	720	720
depth	450	450
height	200	200
Cooking surface		
material	Mild Steel	304 AISI
Maximum Well Capacity -lt	56	56
Max Well Usable Capacity -lt	50	50
Cooking surface dimensions - mm		
width	680	680
depth	410	410
Working temperature - min/max - °C	90, 290	90, 290
Power - kW		
gas	16	16
Net weight - kg.	105	105

OPTIONAL ACCESSORIES		
ACCESSORIES	MODELS	
	KBRG801 178098	KBRG800 178099
2 SIDE COVERING PANELS FOR TOP-D=700MM	206277	206277
2 SIDE KICKING STRIPS-CONCRETE INSTALL.	206265	206265
4 FEET FOR CONCRETE INSTALLATION	206210	206210
CHIMNEY UPSTAND 800MM	206304	206304
DRAUGHT DIVERTER WITH 120 MM DIAMETER	206126	206126
FLANGED FEET KIT	206136	206136
FLUE CONDENSER	206246	206246
FRONT.KICK.STRIP F.CONCRETE INST.1000 MM	206150	206150
FRONT.KICK.STRIP F.CONCRETE INST.1200 MM	206151	206151
FRONT.KICK.STRIP F.CONCRETE INST.1600 MM	206152	206152
FRONT.KICK.STRIP F.CONCRETE INST.200 MM	206146	206146
FRONT.KICK.STRIP F.CONCRETE INST.400 MM	206147	206147
FRONT.KICK.STRIP F.CONCRETE INST.800 MM	206148	206148
FRONTAL KICKING STRIP 1000 MM	206177	206177
FRONTAL KICKING STRIP 1200 MM	206178	206178
FRONTAL KICKING STRIP 1600 MM	206179	206179
FRONTAL KICKING STRIP 200 MM	206174	206174
FRONTAL KICKING STRIP 400 MM	206175	206175
FRONTAL KICKING STRIP 800 MM	206176	206176
PAIR OF SIDE KICKING STRIPS	206249	206249
PRESSURE REGULATOR FOR GAS UNITS	927225	927225



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LEGEND

	KBRG801 178098	KBRG800 178099
CWI - Cold water inlet	1/2"	1/2"
G - Gas connection	1/2"	1/2"